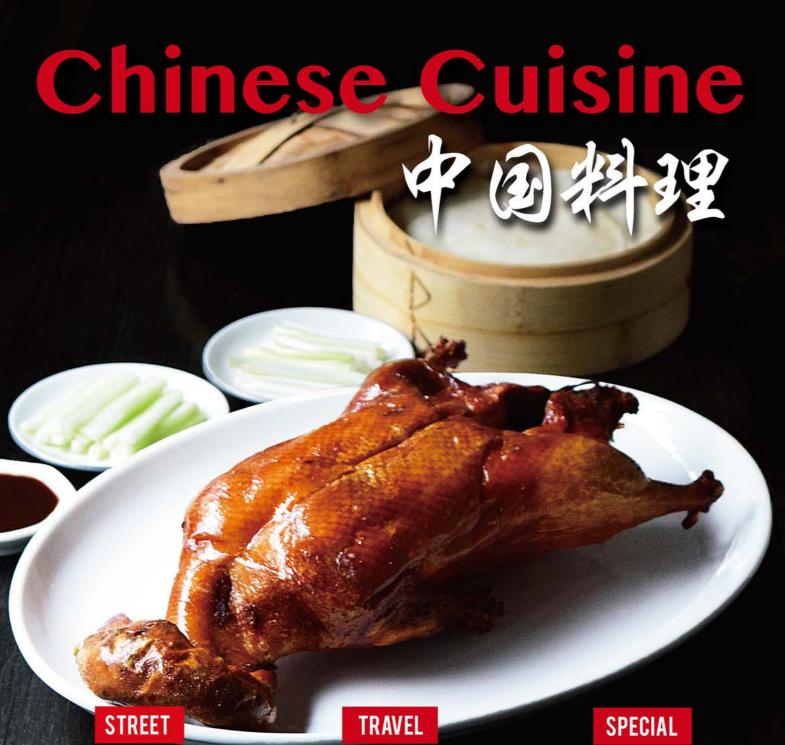
Philippine •

Control of the Philippine Lifestyle



Rediscovering Baguio: The New Creative City

Culinary Expedition of China: Metro Manila's Chinese Restaurants **Get In Gear:** Sports Shops in the Metro

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July2018









On the cover: Jasmine Restaurant

[Feature Stories]

4 Cover Story Culinary Expedition of China: Metro Manila's Chinese Restaurants

20 Special Feature Get in Gear: Sports Shops in the Metro

26 Local Travel Rediscovering Baguio: The New Creative City

38 Medical Doctors 101 Medical Professionals in Manila

42 Business Talk

Interview with Kazuhiro Ozawa, President & CEO of Canon Marketing (Philippines), Inc.

46 Maps

Guide to Local Businesses in Makati

48 What's New in the Metro? Concerts, Festivals, Family Events, and More



Features of the Issue

COVER – With a food culture so diverse, it is not difficult to imagine how Chinese cuisine has become one of the world's three great cuisines. China's food culture is interwoven by distinct regional traditions and innovations, a very exciting domain to explore with one's taste buds. Bearing a lot of similarities to Filipino cuisine—not to mention the practice of communal dining—Chinese food has not been difficult to adopt in the Philippines, and now you easily find many in Metro Manila. Each has its unique offerings that let you get a taste of this globally renowned cuisine.

TRAVEL – Baguio is perhaps one of the few places in the Philippines that one can never get tired of. It continues to amaze and inspire people to this day, such that it has gained another title—a UNESCO Creative City. Thanks to the recent development of TPLEX, it is much closer than ever to Manila. In this issue, we re-visit Baguio—the Philippines' Summer Capital, the City of Pines, a Creative City.

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プライマー

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Cantonese cuisine originates from the southeast region of China, particularly Guangdong province, and is the most popular Chinese cuisine around the world. The flavors of Cantonese cuisine are mild, natural, and slightly sweet—Cantonese chefs strive to achieve balance and highlight only the natural flavors of each dish. Stir-fried and steamed fresh vegetables and meat are very prominent. Hoisin sauce, oyster sauce, and plum sauce are important condiments in this cuisine.

T JASMINE

0000

Inside New World Makati Hotel is a precious culinary destination: Jasmine, the hotel's popular Chinese restaurant with a unique modern interior and the ambiance of traditional China. Their dishes, including dim sum, Peking duck, and live seafood, are created by renowned Hong Kong chef, Wong Kam On.

..........

Peking duck is a famous duck dish in Beijing that has been prepared since the imperial era and is now considered one of China's national foods. The Peking duck of Jasmine is prepared and served the classic way—featuring the crispy duck skin, with thin steamed pancakes, spring onions, cucumber spears, and plum sauce.

The restaurant also has a tank of live fish and seafood that are prepared after an order. The seafood menu features lobster, sea mantis, mud crabs, and steamed live shrimp, which range from P180 to P380 per 100g.

This year, Jasmine is running a promo for their lunch service of unlimited dim sum. Customers can enjoy a selection of freshly cooked dim sum with soup, congee, Yeung Chow fried rice and desserts made by expert dim sum chef, Wong Sing To, for P988 per person. Jasmine boasts a wide variety of dim sum including steamed "Chiu Chow" dumpling, shrimp dumpling, pork xiao long bao, and pork dumplings with crab roe.



- 02-811-6888
- O Lunch- 11:30 am to 2:30 pm, Dinner- 6 pm to 10:30 pm
- manila.newworldhotels.com/en/dining/jasmine/ Shao Mai, Pork Dumplings with Crab Roe (P218)





000

CHAIRMAN WANG'S

Inspired by the owner's trips to China, Chairman Wang's offers high-end Cantonese and Mandarin cuisine with a bit of Japanese thrown in. A quick look at their menu sums up the highlight of their dishes: wok cooking and lamien (hand-pulled noodles).

Their best-selling dish is the Wagyu noodles soup. For only P480, you'll get a hearty serving of hand-pulled noodles, a rich, thick stock, and slices of Wagyu beef, all made fresh in their kitchen. It's very earthy, and the stock is close to what you get with ramen. For seafood lovers, their hot prawn salad with assorted fruits is recommended.

- Molito Lifestyle Complex, Alabang, Muntinlupa City
- (Reservation) 11 am to 11 pm (Sun to Thu);
- 11 am to 12 am (Fri to Sat) f Chairman Wang's Prime Beef Noodle House





T CRYSTAL JADE DINING IN

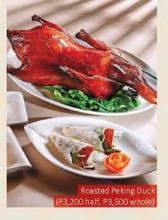
Founded over 20 years ago, Crystal Jade has stayed true to Cantonese cuisine while growing to 120 outlets across 10 countries. An offshoot of Singapore's Michelin-starred Crystal Jade, the restaurant prides itself in the modern culinary enjoyment of traditional Chinese recipes and dishes.

Their branch in BGC has five Chinese chefs that will serve you authentic Cantonese fine-dining cuisine. "Dining In" is their personal brand that brings the family's dining table to the fore by celebrating family banquets and casual social gatherings along with the modern interpretation of classic Chinese dishes.



- ♥ Unit SEUG 201, Bonifacio High Street Central, BGC, Taguig City
- 02-808-5233 | 0915-543-1862
- @ 11 am to 3 pm. 5 pm to 11 pm (Mon to Fri); 11 am to 11 pm (Sat to Sun)
- crystaliade.com.ph
- f Crystal Jade Philippines





H LUNG HIN

0000

As high as its sky-reaching location on the 44th floor of Marco Polo Ortigas Manila, this award-winning contemporary Chinese restaurant presents dishes that have a balance of natural flavors and seafood goodness, cooked in traditional methods and served in elegant presentations.

Each dish is carefully prepared by its executive chef, Lai Cheuk Kou or "Chef Terry," an expert in Cantonese culinary art. The restaurant's classic specialty is steamed shrimp dumpling with gold leaf. Their pan-fried crispy egg noodle with prawn ball and minced pork is reminiscent of the noodle restaurants along Hong Kong's bustling streets. They have more seafood dishes that would bring to mind the prestigious dining scene of Hong Kong, particularly its seafront dining areas filled with excellent seafood restaurants.

- ♥ 44/F Marco Polo Ortigas Manila, Meralco Ave. cor. Sapphire St., Ortigas Center, Pasig City
- € 02-720-7777 loc. 6621
- ⊙ 11:30 am to 2:30 pm, 6 pm to 10:30 pm
- f Lung Hin, Marco Polo Ortigas Manila









M LI LI

DDDD

Hong Kong chefs work together in the kitchen of Li Li, led by Chinese Executive Chef Raymond Yeung, to create amazing concoctions with unique flavors and unconventional ingredients. Li Li is not simply a Cantonese restaurant-it is a manifestation of the chefs' profound ardor for cooking and the life experiences of the owner, a Hong Kong native with a broad perspective of the world.

They make use of only the freshest ingredients, live seafood, and high-quality meats. The restaurant is best known for its wide selection of dim sum, particularly dumplings. Some of their recommended dishes are chicken soup with black truffle, Chinese sausage, celery, and snow peas; HK style chicken curry; crispy taro tower; and HK vegetables cooked poached, sauteed in garlic and with salted fish.

- ♥ 5/F AG New World Manila Bay Hotel, 1588 Pedro Gil cor. M.H. Del Pilar, Malate, Manila C 02-252-6888
- 9 12 pm 10 pm
- manilabay.newworldhotels.com/en/dining/li-li/





sauteed in garlic and with salted fish (P888++)

T PHOENIX COURT

The restaurant's name is inspired by a bird of the same name that symbolizes good luck and prosperity in Chinese mythology. They say that many people who dine here feel lucky as they get to taste what Executive Chef Cheong Kwan Loong prepares. While most of their specialties are recognizably Cantonese, they have also adopted a lot of various flavors and methods, making their Asian-Chinese fusion dishes the highlight of the menu.

Their French beans with minced pork is their very own version of this healthy Chinese dish, which is as savory and flavorful as it can get. Another dish to love is their deep-fried prawn ball with salted egg that's bursting with mildly sweet and salty flavors in every bite.

- ♥ 2/F The Bellevue Manila, North Bridgeway, Filinvest, Alabang, Muntinlupa City C02-771-8181 | 0906-249-3098
- @ Lunch- 11 am to 2:30 pm,
- Dinner- 6 pm to 10 pm (Tue to Sun)
- thebellevuemanila.com/dining/





DDC

ped with Enoki Mushroom (P501



H JADE GARDEN

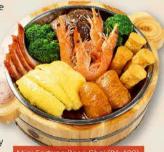
Although the restaurant is only in its fourth year at Glorietta, it has been around since the 1970s, moving from its very first location at the Makati Commercial Center (now Avala Malls) to its current location in Glorietta in 2014.

While Cantonese cuisine is famous for its seafood and vegetable dishes, the star of Jade Garden is the roasted suckling pig. The roast is served with flat baos and hoisin sauce, but it is recommended that diners first try the pig without the bread or sauce. This ensures that diners taste the food in its purest form.

Another must try is their mini fortune poon choi (Chinese casserole). Also called the big bowl feast, this dish is built layer upon layer, with diners finishing the dish off from top to bottom. Jade Garden's poon choi consists of fresh shrimp, black mushrooms, sea cucumber, barbecue pork, soy chicken, vegetables, and bean curd sticks, braised together and served in a wooden basin.

- ♥ 2/F Glorietta 2, Palm Dr. cor. West Dr., Ayala Center, Makati City
- CO2-955-1808 | 02-955-1728
- 9 11:30 am to 2 pm, 6 pm to 10 pm

Jade Garden



BBBB





The executive chef of Xin Tian Di is a Chinese native, Chef Peter Yeung, who gives each dish his own take while maintaining Cantonese authentic flavors and cooking principles. He puts into consideration the non-native palate, those who are not used to the clear and light flavors of Cantonese cuisine.

The restaurant's hest seller, Mongolian pork spareribs with honey, a traditional dish from Hong Kong, is typically made only with hoisin sauce, bean sauce, and some herbs. At Xin Tian Di, Chef Peter has learned to add some tomato sauce to give it a sweeter taste, which many locals in the Philippines are sure to love.

For Chef Peter's prawn salad, the prawns are battered and deep-fried in sova oil, and then coated with mango vogurt dressing and sprinkled with black sesame seeds.

- 4/F, Crowne Plaza Manila Galleria, Ortigas Center, Pasig City 02-633-7222 | 02-634-9973
- @ Lunch- 11 am to 2:30 pm, Dinner- 6 pm to 10 pm
- f Xin Tian Di Restaurant



ork Spareribs with Hone (P480 small, P720 medium; P960 large



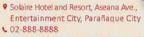


"Red Lantern" is derived from one of China's traditional cultural ornaments—a lantern painted red, which symbolizes happiness, and with gold details, believed to bring wealth and fortune-a fitting name for a restaurant that serves as a beacon to the dining patrons of Solaire.

T RED LANTERN

Red Lantern's concept is to bring the authentic flavors of China in one menu that includes national dishes like suckling pig, Peking duck, homemade dim sum, and much more. Their ingredients arrive daily from Hong Kong, Singapore, and Malaysia.

Executive Chef Jimmy Chaw worked as Senior Chef de Cuisine of Altira Macau, also known as Crown Macau, which is a Forbes Five-star award recipient as well. Some of the dishes the chef recommends are the braised lion head pork balls with winter melon from Shanghai, crispy lobster with oatmeal from Huaiyang, and the Chinese classic Peking duck which can be served in two ways.



@ Lunch- 11.30 am to 3 pm (Mon to Fri), Lunch- 10:30 am to 4 pm (Sat to Sun), Dinner- 6 pm to 1 am (Mon to Sun)

solaireresort.com/dining/fine-dining/red-lantern







Deep Fried Prawns with Salted Egg Yolk

SHANG PALACE

The ambiance of Shang Palace is nothing short of magical-the chandeliers, the walls of wooden latticework, and the unique dining experience. The dining area has intimate booths, eleven private dining rooms, and a spacious main area.

One of Shang Palace's best creations is their Peking duck, a perfectly roasted duck that can be served in many ways. For a reasonable price, enjoy a course of Peking duck either wrapped in lettuce, stir-fried in a wok with ginger and spring onion, or served with Chinese mustard and bean curd soup. This Chinese classic dish is one of the all-time crowd favorites made by Chinese Executive Chef Ben Lam.

♥ 2/F Makati Shangri-La, Ayala Ave. cor. Makati Ave., Makati City

C02-814-2580 © 11:30 am to 2:30 pm, 6:30 pm to 10:30 pm



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T PASSION

The grandness of Passion, featuring a spacious and classy interior of gold and red, immediately tells it is a fine-dining restaurant perfect for an exquisite Cantonese experience.

Some of their most striking Cantonese delicacies are the imperial Peking duck and roasted crispy suckling pig with jellyfish. For first-time visitors, a highly recommended dish is deep-fried Lapu-Lapu (grouper) in pomelo sauce. The crispiness of the Lapu-Lapu perfectly complements the piquant pomelo sauce which makes it even juicier and tastier, especially if you like tangy dishes. Another crowd favorite is the beef cube in black pepper sauce, a savory dish made with tender beef cubes.



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• 2/F Newport Mall, Newport Blvd., Newport City, Pasay City

C 02-908-8875

@ 11 am to 2 pm, 6 pm to 10 pm



T CRYSTAL DRAGON

Crystal Dragon, a sister restaurant of Jade Dragon in City of Dreams Macau, evokes oriental ambiance and luxury with its gold and red theme. Headed by the experienced Executive Chef Bong Jun Choi and Malaysian chef, Chan Choo Kean, as Chef de Cuisine, the restaurant offers artistically-crafted, high-quality Cantonese dishes that will surely satisfy the picky and traditional diners.

Some of the frequently ordered dishes are the wok-fried chicken with walnut hoisin sauce, braised pork ribs with Chinese wine and vinegar, wok-fried Ohmi Wagyu beef with the chef's special sauce, and oven-baked marinated cod fish fillet with five spices. City of Dreams Manila conducts stringent quality checks to assure all guests of the quality and freshness of the ingredients and the dishes they prepare.

- UG/F Crown Towers Manila, City of Dreams Manila, Aseana Ave. cor. Macapagal Ave., Entertainment City, Parañaque City
- **Q** 02-691-7782
- O Lunch- 12 pm to 3 pm, Dinner- 6 pm to 11 pm.
- f Crystal Dragon

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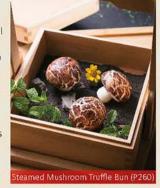




T CHINA RLUE RY JEREME LEUNG

China Blue in Conrad Manila features the gastronomic works of Chinese Master Chef Jereme Leung, who personally curated the menu for the restaurant. Leung, who has caught the attention of various international restaurant critics is an expert in the four cornerstones of Chinese cooking skills—dim sum making, sui mei making, wok cooking, and knife work—making him a part of the league of "World's Best Chefs."

One of their specialties, steamed truffle mushroom bun, is a truffle bun disguising as a mushroom, where most of its charm comes from. Other recommended dishes are the deep-fried duo of variety prawns with sour cream sauce, and goose liver mousse cherries with squid ink crumble.



BBBB

- 3/F Conrad Manila, Seaside Blvd., Coral Way, Pasay City
- € 02-683-3915
- © Lunch- 11:30 am to 3 pm, Dinner- 6 pm to 10 pm
- m conradmanila.com





Duo of Deep-fried Prawn Balls with Sour Cream Sauce (P690)

BBB



SICHUAN

Sichuan or Szechuan cuisine is distinguished by very spicy and rich flavors. It originated in Sichuan Province in Southwestern China, a region where various crops thrive, especially the Sichuan pepper which is the most important and unique spice used in Sichuan cuisine. Other spices commonly used are garlic, ginger, chili pepper, black pepper, broad bean chili paste, and shallots.

TOUO MEI WEI

Spicy is the main flavor of Duo Mei Wei. The owner and manager of this new restaurant was raised eating these spicy dishes, which are now available for you to experience.

With several chicken dishes specially added for customers that are not good with spicy foods, Duo Mei Wei is starting to have a more diverse customer base, including their regular Chinese diners. Their best seller, boiled fish with pickled cabbage looks like a complete meal by itself but is actually a spicy starter for your meal.



Boiled Fish with Pickled Cabbage (P680)

- P Doña Concepcion Bldg., 1020 Arnaiz Ave., San Lorenzo Village, Makati City
 № 02-851-8588 | 0916-627-3460
- © 02-831-8388 | 0918-827-346
- f Duo Mei Wei

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T CHUAN XIANG

The Chinese chefs at Chuan Xiang specialize in Sichuan cuisine. Their ingredients and spices come from China, which make up the core of their Sichuan offerings.

Their chili chicken and home-style fried tofu reveal their pungency through their color. The boldness of flavor is also apparent with the boiled fish with spicy sauce. For those with an adventurous palate, they also have century egg, a Chinese preserved delicacy that's (in)famous for its distinctly strong smell that's repulsive for some.



Boiled Fish with Spicy Sauce (P698

 G/F A. Venue Mall, 7829 Makati Ave., Poblacion, Makati City
 02-751-3760
 10:30 am to 10 pm

T LONG TIME AGO

The extraordinary interiors will surely bring you to the ancient times, recalling people who lived in caves and were yet to discover the wonders of fire and charcoal. The discovery would lead to the conception of grilled meats, which is the concept of Long Time Ago. Their fiery to exotic dishes will surely satisfy your adventurous cravings. Meats are served either in spicy, garlic, or honey flavor.

Besides the meats, a must-try is their steamed shrimp with garlic, served freshly cooked under a small chunk of charcoal. The strong taste of garlic is a perfect combination with this freshly steamed seafood.

Long Time Ago will soon open a new branch on the ground floor of Conrad Manila in Pasay City.

- 5050 P. Burgos St. cor. J. Luna, Brgy. Poblacion, Makati City
- **Q** 02-824-6404 | 0917-158-7666
- O 5 am to 2 pm (Mon);
- 11 am to 2 pm, 5 pm to 2 am (Tue to Sun)

 f Long Time Ago Chinese Restaurant



Steamed Shrimp with Garlic (P680





RTHERN CHINESE Northern Chinese cuisine is best represented by the regional delicacies of Beijing, Shandong, and Inner Mongolia. Mainly due to the cool climate in the region, rich, strong, and salty flavors dominate the cuisine, and wheat, meat, and dairy are the

most favored. Cooking styles are stir-frying, deep-frying, stewing, roasting, and boiling. Northern Chinese restaurants are also famous for serving big portions.

JING TING

Jing Ting, which translates to "little house," takes you to the northern part of China where small restaurants line alleyways, offering homemade dishes to everyone. The restaurant can cater to 92 customers and has an open kitchen.

Jing Ting showcases Northern Chinese dishes that are bold, rich, and bursting with flavors in every bite. They employ different cooking methods such as braising, steaming, roasting, and stir-frying, and the core ingredients they use, such as flour and spices, are imported from China.

Their menu includes Genghis Khan roasted prime beef short ribs, inspired by Mongolia, a neighboring country close to the border of Northern China. They also have poached pork kimchi "Jiao Zi" dumpling, a dish inspired by Korea.

The Shops, UG/F City of Dreams Manila, Aseana Ave. cor. Macapagal Ave., Entertainment City, Roxas Blvd., Paraflaque City

- 02-800-8080
- @ 10 am to 4 am
- cityofdreamsmanila.com/restaurants/iing-ting



s Khan Roasted Prime Beel

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PEKING GARDEN

Led by master chefs from Hong Kong, Peking Garden is known for its Northern Chinese cooking, which is best represented by Peking duck. Upon order, the Peking duck is roasted in an open-fire oven and is presented to the diners before the duck skin is sliced and served in equal portions. Many customers enjoy the crispiness of the skin, which is really where its allure comes from. They make use of a special sauce made with sugar, soya beans, and other secret condiments.

Another typical Northern Chinese dish to try at Peking Garden is the shredded beef with crispy sesame puffs. Other must-try dishes are pan-fried stuffed fresh scallops and their various handmade noodle dishes.

- 4/F Greenbelt 5, Ayala Center, Makati City
- € 02-729-0820
- 9 11:30 am to 2 pm; 6 pm to 10 pm
- pekinggarden.com.ph









PARADISE DYNASTY

Branded as a world-class restaurant, Paradise Dynasty not only boasts sophistication but also lets customers in for a surreal food experience with their legendary eight colorful flavors of xiao long bao.

Fit for queens and kings, they have created a basket full of colorful soup dumplings bursting with different flavors. Their specialty dynasty xiao long bao consists of eight flavors: original (white), ginseng (green), garlic (gray), black truffle (black), cheese (yellow), crab roe (orange), foie gras (brown), and Szechuan (red). It is recommended that you eat them accordingly, by following a clockwise direction.

They also offer individual baskets with each of the flavors. One of their best-sellers is the signature original xiao long bao.

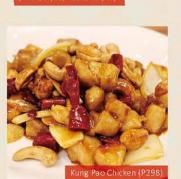
- 2/F The Podium, Mandaluyong, 1550, Ortigas Center, Mandaluyong City
- ▶ 02-682-3333 @ 10 am to 10 pm
- e paradisedynasty.ph
- f Paradise Dynasty Philippines

000





ignature Original Xiao Long Bao





Characterized by bold spicy-and-sour flavors, Hunan cuisine is a notch or two spicier than Sichuan cuisine. Chili is usually mixed with

vinegar or citrus fruits, which are said to stimulate the taste buds and help clearly distinguish the flavors in your mouth.

T FU YUAN

With a high-ranking Chinese chef heading its kitchen, Fu Yuan will test your spice tolerance when it comes to their pepper-filled dishes. However, first-timers need not be intimidated by these hot and spicy offerings: if you're not into piquant foods yet, you may request a beginner-friendly level of spiciness, and then build it up from medium to high.

One of the best sellers is shredded pork with green pepper. This savory pork dish is the perfect starter meal for those who want to try their spicy entrees. Ideal for those who want the more advanced level of spiciness, the boiled fish with pickled cabbage and chili is a fiery dish made with cellophane noodles and cream dory is one of the best choices from their

- ♥ G/F 104 Gamboa St., Legaspi Village, Makati City
- C 0906-555-5388
- 9 Lunch- 10 am to 3:30 pm, Dinner- 5:30 pm to 10:00 pm



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dded Pork with Green Pepper (P4



Shanghai cuisine, also called Hu cuisine, is known for its diverse flavors and aroma. It takes two forms: Haipai, which features a diversity of cultural influences; and Benbang, which is considered the traditional family style. Typical dishes make use of a lot of seafood, fresh poultry, and vegetables. Shanghai locals are said to prefer sweet taste, hence many of the dishes in Shanghai cuisine are noticeably sweet and savory.

RAI NIAN TANG BAD

Hailing from Shanghai, China, Bai Nian Tang Bao is home to the famous giant tang bao. After opening 300 branches in its home country, the restaurant has expanded globally, launching their flagship Philippine branch in BGC earlier in 2018.

Their tang bao is a bigger version of their equally famous special crab roe xiao long bao. It's so big that you need a straw to drink the broth inside. Usually, customers share it with their loved ones, making it suitable for group sharing.

What makes this restaurant special is that their broth is made out of crab roe imported and flown to Manila. During the Qing Dynasty, crab roe used to be available only in the emperor's kitchen as a special treat for VIPs; nowadays, it has become a famous snack that everyone can enjoy. The secret of their xiao long bao comes from the broth, which is cooked for 12 hours and undergoes no less than 20 procedures. Each piece is handcrafted to perfection, producing only the best soup dumplings for each customer to enjoy.

If you're looking for something bite-size, you can order their special crab roe xiao long bao. For those looking to enjoy some crispy fried food, a great choice is the Shanghai golden sheng jian bao, which contains their tasty broth in crispy fried buns.

- · G/F Uptown Parade, 9th Ave. cor. 38th St., BGC, Taguig City
- C02-751-7047 | 0927-770-3740
- 9 11 am to 11 pm
- f Bai Nian Tang Bao









HONGKONG

are mostly refined and lightly seasoned.

Hong Kong cuisine presents a unique fusion of Western and Eastern flavors because of its past as a British colony. The cuisine has been influenced by Cantonese, European, Japanese, Korean and Southeast Asian cuisines. The prominent cooking methods are cooking at high temperatures, steaming, and stir-frying, making vegetables crunchy and full of flavors. With its warm and wet climate, Hong Kong cuisine has a wide variety of ingredients that

TUANTUAN

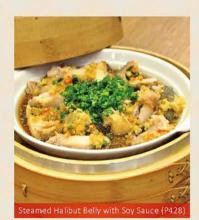
Modeled like a French brasserie, TuanTuan gives you a feel of true European elegance as you indulge in authentic Hong Kong comfort food. The menu offerings at TuanTuan is their collaboration with Mui Garden and Deer Garden, two internationally awarded restaurants in Vancouver that specialize in Hong Kong cuisine.

TuanTuan takes pride in their very own TuanTuan snow buns, the restaurant's own version of the xue shan bao, which features a variety of delicious fillings tucked in a crispy bun. The most famous is the crispy barbecued pork snow buns, but there are also minced duck, pineapple, salted egg custard, and almond cream snow buns to choose from.

- 5/F Sky Park Dining, SM Aura Premier, BGC, Taguig City
- 0906-433-2595
- @ 11 am to 10 pm
- tuantuan.com.ph
- f TuanTuan Chinese Brasserie

00





TIM HO WAN

A Michelin-starred restaurant in its own right. Tim Ho Wan is dubbed as one of the cheapest Michelin-starred restaurants. Born in the kitchens of Hong Kong in 2009, it was a modest hole in the wall until more and more people came to discover the consistent goodness of this restaurant's dim sum offerings.

Tim Ho Wan has been best known for its so-called "Four Heavenly Kings"—beancurd skin with pork and shrimp, steam egg cake, pan fried radish cake, and the one that has so easily captured the hearts of Filipinos, baked bun with BBQ pork. With a pillow-like texture upon first bite, Tim Ho Wan's signature buns are as big as a fist and packed with flavors that will make you want to order another bun just for yourself.

- 117-119 Building D, SM Megamall, EDSA cor. Julia Vargas Ave., Ortigas Center, Mandaluyong City
- 02-654-5160
- O 10 am to 10 pm
- timhowan.com
- f Tim Ho Wan PH



ked Bun with BBQ Pork (P148)



TAIWANESE With influences from Southeast China (Fujian and Guangdong) and Japan combined with its indigenous cooking methods and abundance of seafood, Taiwan has developed its own distinct cuisine. Although closely similar to other Chinese culinary traditions, one noticeable difference of Taiwanese cuisine is that the condiments and sauces tend to

icantly sweeter. Taiwan is also the first to introduce "boba tea" or more popularly known as bubble milk tea.







DIN TAI PUNG

OO

000

Founded in Taiwan in the 1950s, Din Tai Fung is a world-renowned restaurant, hailed by many of its patrons as a xiao long bao heaven. Din Tai Fung has a unique open kitchen concept, allowing customers to watch chefs doing the rolling, cutting, weighing, filling, wrapping and steaming of each dumpling. The chefs then place these wonderful creations inside bamboo steamers and stack them above boiling water, making their kitchens look like a city of towering skyscrapers of xiao long bao.

The making of Din Tai Fung's xiao long baos takes three days and six stages to achieve the authenticity and precision of flavors. The restaurant's rendition of steamed pork dumplings give it a juicier and meatier filling in a wrapping with 18 delicate folds.

R1 Level, Power Plant Mall, Hidalgo Dr., Makati City

You can taste the best of Taiwanese cuisine in the

form of salt and pepper shrimp and century egg, and tofu with pork floss at Botan Black. For

Botan Black also has high-standard tea

- @ 11 am to 9 pm (Mon to Thu); 11 am to 10 pm (Fri), 10 am to 11pm (Sat),
- dintaifungph.com

chop sandwich.

F BOTAN BLACK

MAZENDO

Mazendo was established in 2010 by a Taiwanese chef, Sean Hsu. "Ma" represents the restaurant's two signature flavors, sesame and mala (a spicy and oily Chinese sauce).

Chef Hsu lived in Japan for a long time, so Mazendo also has some Japanese influence, giving a modern twist to the dishes and putting great importance on the quality of ingredients and cooking techniques. The most recommended specialty of Mazendo is the red roast beef noodles, which makes use of various Chinese herbs and spices. This dish is a good dish to try for first-timers as beef noodle is the best dish that represents Taiwanese cuisine.

- 2/F S Maison, Conrad Manila, Mall of Asia Complex, Pasay City
- 02-824-7834
- @ 11 am to 10 pm
- # Mazendo PH





branch of this world-class contemporary Taiwanese restaurant. Their steamed pork dumplings are exquisitely made, following the traditional art of creating xiao long bao in six precise stages. Fillings are wrapped in fresh, handmade dough with a minimum of 16 folds, and then immediately served on the customers' table.

They also have a list of house specials that are all worth a try. Recommended dishes are chicken topped with scallion and ginger oil, spicy garlic fish in claypot, and Taiwanese stewed minced pork.



- 2/F, Wumaco Bldg. 1, Quadrant 3, 9th Ave., Bonifacio High Street, BGC, Taguig City
- 02-873-3333 | 0917-530-6666
- @ 11am to 10:30 pm (Tue to Sat), 11am to 9:30 pm (Mon)
- f Botan Black Cafe

TIEN MA'S TAIWANESE CUISINE

Inspired by Taiwan's hole-in-the-wall restaurants, Tien Ma's gives you a taste of Taiwan that's difficult to find anywhere else in the metro. They use decades-old recipes, with select ingredients sourced from Taiwan.

Tien Ma's takes its cue from Tien Livuan. otherwise known as Tien Ma, a Taiwanese native born in the 30's. She's best known for her xiao long bao, once a hit at Taiwan's famed night markets. The soup is flavorful, while the filling goes well with the soup. We suggest dipping the dumpling into their dipping sauce to further enhance the flavor. For xiao long bao rookies, they offer a guide to eating it right on the table!

- 9 184 Eulogio Rodriguez Jr. Ave. Bagumbayan. Quezon City
- € 02-372-3955
- @ 11 am to 2 pm
- # tienmas.com
- f Tien Ma's





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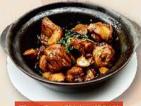


- - C02-519-5663 | 0906-455-5873 @ 11 am to 11 pm

MEY LIN BISTRO

Owned by a Chinese-Filipino, Mey Lin Bistro is popular for capturing the authenticity of Chinese cuisine. The look and ambience of the restaurant feels like a modest Chinese restaurant in the bustling side streets of Taipei.

Mey Lin's dishes are lightly seasoned and not greasy, just a nice blend of various flavors and textures. Mey Lin takes pride in freshly made hand-pulled noodles which are also at the heart of Taiwanese cuisine. This restaurant's seafood noodle is the perfect meal to savor especially on rainy days.



- C02-899-8999
- 911 am to 2:30 pm, 5 pm to 10 pm





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- 0956-1354-202
- Carpaccio.Ristorante
- www.carpaccio.com.ph





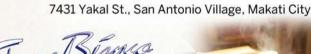
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- www.i-am-angus.com.ph



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🜃 Fukudaya Philippines 🛮 📵 @fukudaya.ph





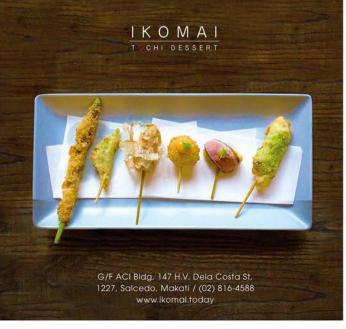
Chili in Miso Butter Suace P600

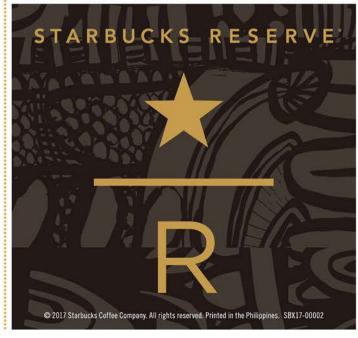


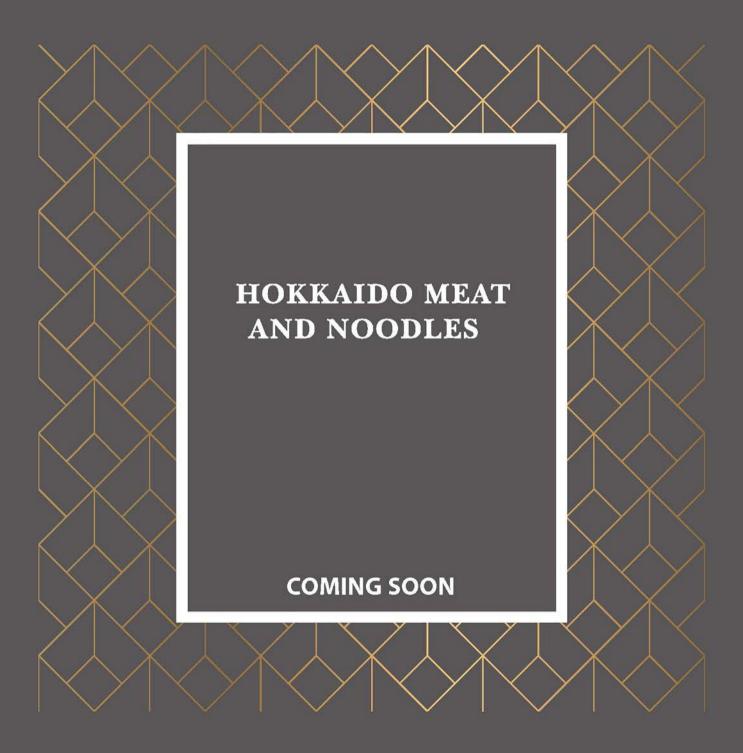












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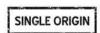
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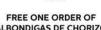
















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08 am to 5 pm **f** King's Bicycle Store



METRO

yet don't know where to go for more specific needs for one's sport. Need parts for brands? In this issue, we list down some of the best sports shops in Metro Manila



As the first brand of scuba diving equipment in the Philippines, Aquamundo Sports stores offer a full line of equipment, accessories, and apparel for water activities. The store has items for beginners and professionals with categories for freediving, lifestyle, rescue, scuba, surf, swim, and technical scuba. Their staff is also very knowledgeable on the type of equipment and can offer advice especially for beginners.

- Robelle Hotel, 877 J.P. Rizal St., Poblacion,
- 02-890-2782 / 0917-534-2782
- 0 10 am to 7 pm (Mon to Fri); 10 am to 3 pm (Sat)
 www.aquamundosports.com
- Aquamundo Scuba

A one-stop shop for anything golf, Pacsports offers club repairs and re-gripping services at select stores and exclusively distribute TaylorMade Golf, Adi das Golf, Nike Golf, Bridgestone Golf, Golf Buddy, Zero Friction, Nike Vision, Fenix Xcell Golf, and Iomic Grips in over 20 stores nationwide. © 02-817-5873

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Q La Paz Bidg., 211 Herrera cor. Salcedo St., Legaspi Village, Makati City

8 am to 5 pm (Sat)

@ @pacsportsphilippines

Runnr

Inspired by the running stores of international cities like New York and Tokyo, Runnr offers state-of-the-art foot and gait analysis and carries global running brands including Brooks, Newton, Asics, Saucony, Nike, Adidas, CWX, GU, Fuelbelt, Fitletic, TYR and HOKA ONE ONE. They also have running consultants that can offer tips on proper running.

O B3 Lane P, Bonifacio High Street, BGC, Taguig City

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> Quiksilver specializes in outdoor and water sports equipment and apparel, such as wetsuits, aqua shoes, rash guards, and more. For surfers, they have a variety of surf hardware like board bags, board covers, tail pads, and leg ropes.

- 4/F SM Aura Premier, BGC, Taguig City
 02-553-6617
 10 pm

(f) Quiksilver Philippines www.quiksilver.com.ph



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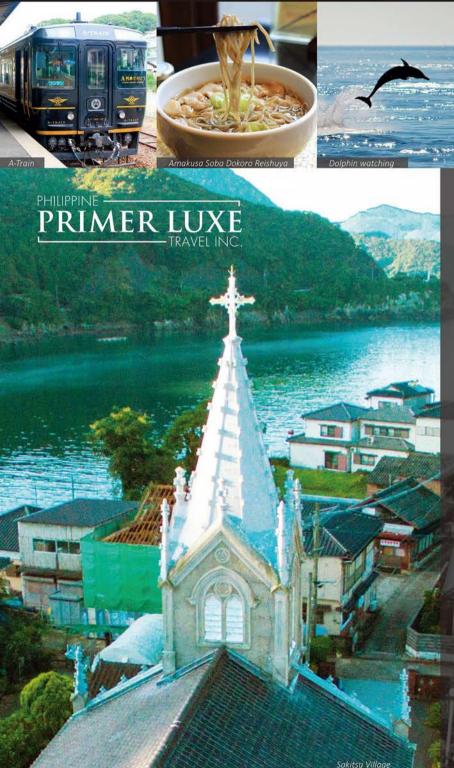
JAPANESE www.primer.ph

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TRAUEL ITINERARY DAY 1



- ► Fukuoka Airport to Amakusa Airport
- ► Stay: 3-Star Hotel in Amakusa

DAY 2

- ▶ Visit UNESCO World Heritage Church
- ▶ Visit Hidden Christian Monument
- ► Lunch: Seafood Bowl or Japanese BBQ Restaurant
- Stay: 3-Star Hotel in Amakusa

DAY 3

- ► Sea Donut Aquarium
- Dolphin Cruise
- Lunch: Tempura Restaurant
- ► Shopping: Local souvenirs and snacks
- ▶ Boat Cruise in Kami Amakusa
- Luxury Train (Kumamoto Kami Amakusa)
- Bullet Train to Fukuoka
- ► Stay: Fukuoka

DAY 4

- ► Arrival at Fukuoka Airport
- *Round trip tickets are not included in the promo

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	JL742	14:25	19:55	767
				Date of the last o
Narita → Manila	Flight Number	Departure	Arrival	Aircraft
Narita → Manila Daily	Flight Number JL741	Departure 9:30	Arrival	Aircraft 767

*Schedules and aircraft used are subject to change without prior notice.
*Boeing 787-9 will be operational starting July 01, 2018 for JL742 and JL741 flights.

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→ III Travel Guide

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Cebu Pacific

☎ 02-802-7000

♠ Terminal 4, Domestic Road, Pasay City

Philippine Airlines
202-855-8888 /
02-832-2939 Baggage Tracking

♠ Mezzanine Floor, PNB Financial Center President Diosdado Macapagal Avenue CCP Complex, Pasay City

Japan Airlines

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♠ 2/F. 6788 Avala Avenue. Oledan Square, Makati City

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A Shopping Arcade 2F, Serendra, Bonifacio High Street, BGC, Taguig City

JTB Asia Pacific Phil. Corp. 2 02-832-5626

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♠ Unit 807 7/F Greenbelt Mansion 106 Perea St. Legaspi Vill. Makati City

Universal Holidays, Inc. 2 02-859-3833 / 39

♠ Mezzanine Floor, Dusit Thani Hotel, Makati City

Attic Tours Philippines, Inc. 202-556-6301 to 05

A Unit 203 COKO Building 1, Patio Madrigal 2550 Roxas Blvd., Pasay City

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☎ 02-318-0788

M. Adriatico corner, Gen. Malvar Street, Manila

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☎ 02-555-9777

1 Raffles Drive, Makati Avenue, Makati City

2 02-945-8888/02-588-5700

★ 30th Street corner 11th Avenue, BGC, Taguig City

OTHERS

Friendship Tours(Visa) 2 02-840-1060

♠ 3/F, Dusit Thani Manila, Makati City

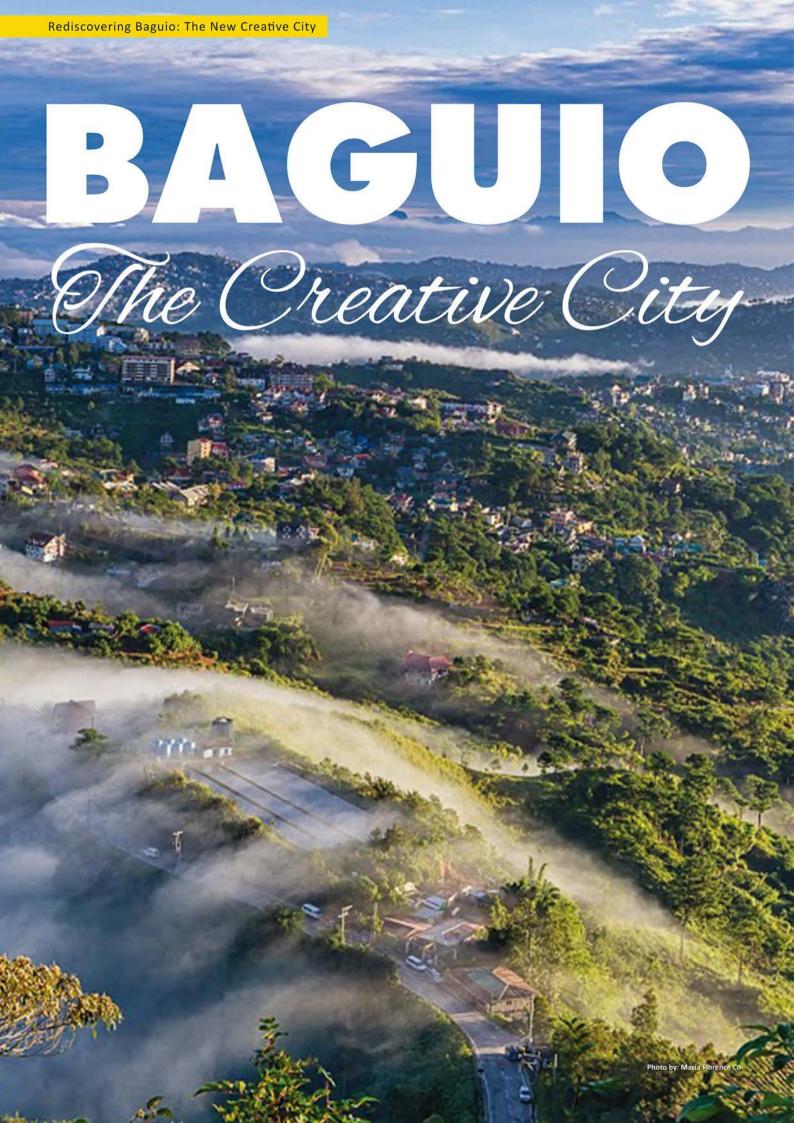
Philippine Retirement Authority ☎ 02-848-1412~16

♠ 29/F, Citibank Tower, Paseo De Roxas, Makati City

New World Makati Hotel ☎ 02-811-6888

♠ Esperanza Street corner Makati Avenue, Ayala Center, Makati City

Sarah Rent A Car





Written by Rei Leaño & Andronico Del Rosario

aguio City has been known by two names: the City of Pines and the Summer Capital of the Philippines—it is cooler than most other cities in the country, making it perfect for pine trees to thrive in this cool paradise. Then in 2017, it has taken on another prestigious name: a UNESCO Creative City.

Today, Baguio City is known for its burgeoning arts scene, its rising food hubs (Session Road and South Drive), and the ever-popular Panagbenga Festival, which all keep the city's cultural and creative spirit very much alive. Its young population keeps the city vibe fresh, and the cool mountain breeze helps people keep a relatively more relaxed schedule compared to Metro Manila.

With the recent development of Tarlac-Pangasinan-La Union Expressway (TPLEX), a trip to Baguio has gone down from 8 to 9 hours to as little as 4 hours if you're driving or 6 hours if commuting by bus. Roads to Baguio are steep and will be a challenge for inexperienced drivers, which is why we recommend taking a bus. There are two bus companies that serve Baguio: Joybus (operated by Genesis Transport) and Victory Liner, both with schedules that span the day.

"Creative City" is a new name befitting Baguio City—on its own, it radiates a rich history and a colorful culture that can truly be identified as Baguio. Many events and landmarks reflect this, icons of Baguio that reflect the way of life in the city and present narratives on its historical, cultural, and emotional values. These are the things that visitors of Baguio should experience to get a more intimate understanding of this mountain city.

1 Panagbenga Festival

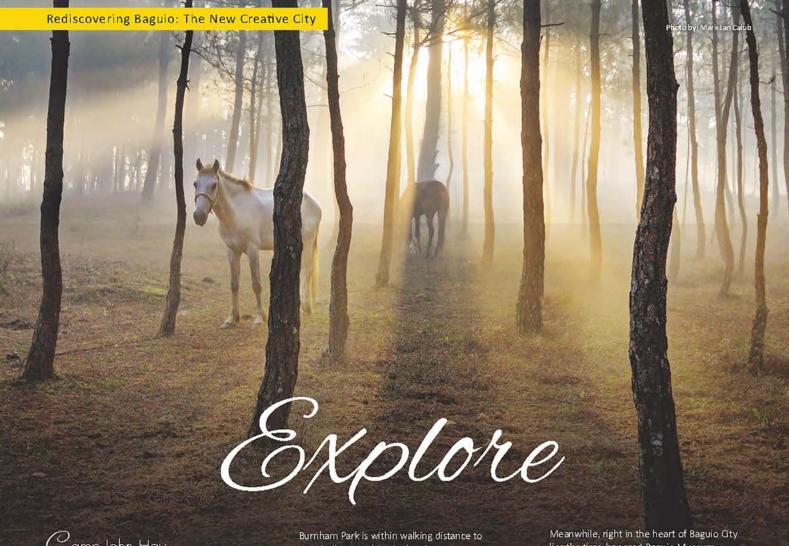
Held every February, Panagbenga Festival was inspired by the Rose Parade of Pasadena, California. It was a simple festival that celebrated Baguio's culture and artistry—one that did not create any rift between the many tribes of Baguio City. From the success of the first-ever Baguio Flower Festival in 1996, it has evolved into something Baguio citizens proudly call their own. Panagbenga, a local Kankanaey term that means "season of blossoming," is a rather apt term for a festival that has brought Baguio City back from the destruction of one of the biggest earthquakes to hit the country: the 1990 Luzon earthquake.

2 Session Road

Even without the city name, the mention of Session Road would instantly remind people of Baguio. Session Road is an iconic landmark and considered as the commercial hub of the city. It was so named because it was where the first session of the First Philippine Commission was held in 1904.

The road itself is a major one-stop destination, where you can find various foods, hotels, thrift shops, supermarkets, banks, and other establishments. You can still find traces of American influence on this thoroughfare, in the form of Art Deco style buildings that now house restaurants and stores.

3 Might Market
At night, on the northeastern side of Burnham Park, Harrison Road becomes a bustling shopping destination called Baguio Night Market, where people shop for very cheap secondhand items. Despite the jam-packed aisles, many people, both locals and tourists in search of good bargain, patiently walk in lines as they scout for items that suit their taste. Ukay-ukay (localized flea markets) is a unique culture in the Philippines, and Baguio City is one of the best places to experience this local shopping culture.



zamp John Hay

Established in 1903, Camp John Hay is a world-class mixed-use development in the mountainous and pine tree-filled part of Baguio. Visiting the Historical Core (P60 entrance fee) will let you know more about the history of Camp John Hay.



Camp John Hay, Loakan Road, Bagulo City

There are facilities for different activities inside the camp: Picnic Grounds, Butterfly Sanctuary, Tree Top Adventure, and Paintball Republic. You can also visit Mile Hi Center and Camp John Hay Technohub Center for shopping. Camp John Hay is also home to an 18 hole par 69 championship golf course with a full golf cart path, a driving range, and a world-class golf clubhouse.

\mathscr{S} urnham Park

Burnham Park is probably the most welcoming place in Baguio, a place where different types of people go to relax, have fun, and bond with friends—recreation at no cost. It was designed in the early 1900s by an American architect, Daniel Burnham, whom it was named after. Thanks to his brilliant city planning, residents and visitors of Baguio have since enjoyed a potpourri of activities, such as boating, biking, and picnicking, in this 32-hectare public park.

practically everything in the city.



Burnham Park, Jose Abad Santos Dr., Baquio City

CMuseums

If you want to see a creative showcase of Baguio's rich culture, art, and heritage, go to its museums. One such precious gem is Bencab Museum occupying about six hectares of land along Asin Road in Tadiangan, Tuba. Named after National Artist for Visual Arts Benedicto Reyes Cabrera, also known as "BenCab," the museum houses galleries of BenCab's own works, Cordilleran art and artifacts, and works of other notable Filipino artists. There is also an eco trail at the back of the museum, which takes about 45 minutes to 1 hour to hike.



9 am to 6 pm (Tue to Sun) Entrance fee P150

lies the time-honored Baguio Museum, housing various artifacts and educational clippings that let you learn about the history of Baguio and the lives of the different tribes in Cordillera. Inspired by Ifugao architecture, the museum is made of stone and wood with defining features that resembles that of a traditional Ifugao home. It is open from 9 am to 5 pm, Tuesday to Sunday, with an entrance fee of P40.

€/am-awan Village

Tam-Awan Village is a lesser-known yet remarkable venue for art exhibits and workshops that gives its visitors a deeper understanding of local art. It has three main galleries, one of which is an exhibition gallery for artists from around the country.



There are several Kalinga houses and Ifugao huts that also serve as lodging for guests, two dap-ays (stone-paved gathering place) and a view deck that shows you the West Philippine Sea in clear skies. There is also a souvenir shop and a cafe with meals priced around P200.

DINE

Baguio Craft Brewery





Baguio Craft Brewery is a 100-percent Filipino business with world-class standards, on a par with international brands. The first craft brewery in Baguio, Baguio Craft Brewery started in 2014 as a simple brewery with a small tasting room. Now, they have a bigger dining/drinking area called the "beer garden" on the third floor and a speakeasy on the ground floor, where light drinks, beer cocktails, wines, and whiskey are the main offers. The brewery and tasting room are on the second floor.

Baguio Craft Brewery started with only six beers on tap, which they now call the "Mythical Ales" named after the mythical Cordilleran gods-Lay-Ang, Lagud, Pugaw, Dalom, Kabunyan, and Daya-bringing Baguio and its culture closer to every beer drinker. Now, they have a total of 76 beers of various profiles. They feature 20 drinks per day, so be sure to ask the bartender what's available. The ABV ranges from 5% to 14%.

Baguio Craft Brewery also serves delicious food that makes a perfect "beer match." Perfect pulutan (appetizers or snacks to go with alcoholic drinks) are their stout isaw, buffalo wings, and beef nachos.

120 RKC Bldg., Marcos Hwy., Km4, Baguia City

074-620-2278 1 pm to 12 am

www.baguiocraftbrewery.com

🔣 Baguio Craft Brewery





Amare La Cucina started off as a humble family restaurant located inside the ancestral home of owner Edmark Bustos, later moving to the EGI Albergo Hotel along Villamor Drive. It's the only pizzeria in Baguio with its own brick oven, serving some of the best Neapolitan pizzas and Italian food in the City of Pines.

They're known for their simple yet delicious handmade pizzas that customers can make themselves. Try Alvin's pizza, a simple yet delicious creation made with homemade pizza sauce, basil, bacon, and a combination of Mozzarella and parmigiano reggiano. Pair this with their aglio e olio pasta and you have a simple yet hearty meal for two people that you can enjoy.



For the health-conscious, a good choice is Marianne's special, a fresh vegetable salad with arugula leaves, caramelized walnuts, and dried tomatoes topped with a special dressing. Finish your meal with a dessert pizza and you have a complete meal that you wouldn't mind sharing with your special someone - or you can consume everything by yourself.

EGI Alberga Hotel, #1 Villamar Dr., Brgy. Lualhati, Baguia City

0916-332-1522 / 0920-625-2908

11am to 9pm (Mon to Fri); 11am to 9:30pm (Sat to Sun)

amarelacucina.com

Amare la cucina





Canto is a homegrown food joint that stands for the true Baguio experience, not just with their food but with the place they accommodate customers in. Canto stands perfectly, glamorously on Kisad Road on its own—a very attractive white structure with floor to ceiling glass windows that commands the attention of every passer-by.

Canto's menu consists of food that's "mostly American with a little bit of everything." They specialize in American comfort food like burgers and hefty steaks, but they also offer Asian, Filipino, and other local family favorites. Their offerings are also quite healthy as they put in a lot of vegetables.



One of their best sellers, lomo ribs, is a perfect choice for huge eaters and meat lovers. The pork ribs are barbecued with a marinade that makes them tasty from the inside out-you can tell just by looking at its golden dark brown color. The ribs are served with homemade BBQ sauce, Cascade salad, and your choice of rice or mashed potatoes with gravy.

#32 Kisad Road, Baguio City

0915-888-3523

10 am to 10 pm

Canto bogchi joint

Café by the Ruins Dua



A peek at Dua's interiors tells a story that's both similar and different to its 30-year-old sister, Cafe by The Ruins. Both serve organic, home-cooked meals that pay homage to Baguio's proximity to the fresh farms in Benguet. Dua, however, focuses on a younger crowd compared to the Ruins.

You'll see dishes from the Ruins at Dua, but Dua has its own set of dishes that have impressed Baguio's youth since they opened in 2014. Their menu changes every quarter, meaning you'll hardly see the same dish twice unless it's one of their Ruins classics. One of their popular classics is Ole Nick's open-face tuna sandwich. It has a similar set of ingredients to a classic tuna sandwich, but it's cooked in a way specifically asked for by National Artist for Literature Nick Joaquin (hence the name).

Their galatina is a particularly interesting dish, a savory chicken roulade that's served with a side of watercress salad. They serve it cold, though the chicken is cooked just right, to preserve the shape of the roulade. The watercress salad adds just enough crunch to the whole dish to whet your appetite for some of their signature mains, though you can have the galatina as your main dish.

225 Upper Sessian Rd., Baguia City 074-422-9004 / 074-422-9466 7 am to 9 pm ■ Cafe By The Ruins





Owned by a Japanese wife and a Filipino husband, Chaya is a home turned into a restaurant so the place feels very homey and rustic. Large gates open into a small well-landscaped garden leading to the restaurant. Inside, the restaurant feels very rustic and snug, and the way tables are set up is just like in a real home.

For first-timers, a must-try is their temaki sushi, a dish that gives you the fun and freedom to make your own sushi. You will be served with slices of fresh tuna, salmon, blue marlin, shiitake mushroom, crab sticks, tamago (Japanese omelet).



and shrimp roe, along with sushi rice and nori (seaweed). You put a good amount of rice in your nori first, and then it's up to you what and how many ingredients you want to put in your temaki!

Chirashi sushi, meanwhile, is another hearty meal to try. This dish is kaisendon style, a rice bowl topped with a variety of freshly sliced seafood and other ingredients. Another recommended dish is Chaya salad, a mix of tropical fruits and fresh greens with a fruity dressing made with passionfruit.

Legarda Rd., Campa Siaco, Baguio City

074-424-4726

11 am to 9 pm

PPP

CHAYA Baquio



Orzo Pasta (P360)



Housed inside Casa Vallejo, a century-old pre-World War II structure along Upper Session Road in Baguio, Hill Station serves as a culinary tribute to Baguio's beginnings. The ambiance of the interior is rustic, elegant, and dreamy, like a traditional European luxury lodge. Through the creative concoctions of Hill Station owner, Mitos Yniguez, you will, quite literally, get a taste of the rich past of Baguio.



Their orzo pasta is like a cross between salad, spaghetti, and rice. For the uninitiated, orzo, a short-cut pasta, might be mistaken as rice. You'll immediately find the difference with the texture in the mouth. Orzo, like regular spaghetti, is firm and smooth as opposed to rice which is soft and sticky. The final verdict: the orzo pasta is a refreshing pasta salad with shrimps, mussels, calamari, and sun-dried tomatoes, served with rosemary focaccia bread.

Casa Valleja, Upper Session Rd., Baguio City

0915-829-2166

7 am to 11 pm (Mon to Fri); 6:30 am to 11 pm (Sat to Sun)

🏶 hillstationbaguio.com 🔃 Hill Sti

Coadhouse Barn





Roadhouse Bam first started as a restaurant specializing in chicken dishes. However people later discovered the incredible steaks on their menu, too. Roadhouse Barn now takes pride in being the best place to get the most real steak experience in Baguio.

Their barn chicken has consistently been a smash hit. It is the owners' very own recipe of chicken prepared meticulously-oven-baked, rubbed with an original homemade sauce, oven-baked again, and then grilled. The final product is a mouthwatering serving of tender, juicy, and flavorful chicken served with their all-natural "Karee" sauce, rice, and vegetables.

Meanwhile, if there's one dish that caused all the rave about Roadhouse Barn being a great steak place, we'd say it's their road steak. The USDA steak is well spiced to bring out the best of its flavors. It's grilled only enough to let the natural juice come out and for the meat to be tender and savory.

G/F Albergo Hotel Unit 119, #1 Villamor Drive, Brgy. Lualhati, Baguio City 074-442-2936

10 am to 10 pm

Roadhouse Barn Restaurant

Harmer's Daughter Restaurant



Located a couple of steps outside Tam-awan Village, Farmer's Daughter is an ode to women who have made an impact on the life of its owner, Pil-od. His grandmother, mother, and wife are all daughters of farmers, a common yet noble profession in the Cordillera region.

Dishes served at Farmer's Daughter may look simple, but they are packed with flavors and are quite healthy to boot. They use traditional cooking techniques to bring out the flavor of each dish, and they use only the freshest ingredients so diners can experience the full flavor of each ingredient.

They're known for their kinuday or smoked meat. They serve three types of kinuday; kinuday jen baboy (stir-fried smoked pork), kinuday jen baha (steamed smoked beef), and kinuday jen manok (stir-fried smoked chicken). Enjoying all three may be a stretch, but there is a way to do so: by ordering their Kinuday Wrap Deluxe. It's a combination of their kinuday pork, beef, and chicken served on a huge plate next to pita bread and a fresh green salad with a dip.



an, Langlang Rd., Baguio City 074-661-4384

9 am to 8 pm (Mon to Sat); 9 am to 3 pm (Sun)

Farmer's Daughter Restaurant





The Outlook Steak and Grill is a restaurant that transforms into whatever its guests may need, offering something for everybody. The restaurant brings American comfort food enhanced by the sprawling views and the airy setup of the restaurant. Windows dominate the overall design of The Outlook, providing views not just of its hotel, Grand Sierra Pines Baguio, but also of the now-abandoned Marcos Mansion across the street and Baguio's pine trees.

They are best known for their meats, led by their sous-vide pork and beef steaks (what they offer changes with the season) and their delicious baby back ribs. The start of the show is still their Mesquite smoked baby back ribs. This slow-cooked, fall-off-the-bone ribs deserve to be eaten in one way, and one way only: with one's hands. It's the best way to savor the taste of their homemade Hickory sauce. It's a full meal at P600 as it comes with a creamy coleslaw and a side of truffle corn.



There's a reason why they have a pool table in the middle of the restaurant: it turns into a sports bar with views of Baguio's pine trees. Swing by their counter and make sure to ask for the drink menu or have their bartender whip up a special cocktail just for you.

No. 43 North Outlook Dr., Brgy. Gibraltar, Baguio City

074-619-0488 loc. 122

11 am to 11 pm

asierrapinėsbaguio.com/dining

1 The Outlook Steak & Grill



Grand Sierra Pines Baguio

Located towards the northern part of Gibraltar, Grand Sierra Pines takes the best of Cordilleran culture and takes it into the 21st century. The hotel is considered a green building with its open-air set-up and several features that are both aesthetically pleasing and energy-saving. The rooms are equipped with some of the latest tech, though they retain their Cordilleran heritage with wood accents and paintings that depict Cordilleran culture.

What makes Grand Sierra Pines Baguio unique from other hotels is that it provides you views of Baguio's pine trees even though you are outside of Camp John Hay. Its modern design coupled with impeccable service and an emphasis on Cordilleran culture gives you an experience unlike any other.

Grand Sierra Pines Baguio's location makes it a good place to stay if you're looking forward to visiting places like Mines View Park, Good Shepherd, Pool of Pines, and The Mansion House. Grand Sierra Pines is quite new to Baguio's taxi drivers, so make sure you remember these two landmarks: Big Strawberry (2-minute walk) or the Old Marcos Mansion, which is right in front of the hotel.



074-619-0488 / 0928-846-6566 / 0995-489-0873





What was once intended as an extension of The Manor at Camp John Hay has now taken on a new identity. The Forest Lodge is big, and there's really no better way to describe it. Located inside Camp John Hay itself, this hotel gives you some of the biggest rooms in the City of Pines. The reason: it was intended to provide suites to those who wanted to stay at The Manor at Camp John Hay, hence its original name, The Suites at Camp John Hay.

Forest Lodge has 80 rooms available for booking, with a total of 208 rooms to be made available to guests once the hotel is fully operational. It's been around for six years and is the best choice for families, groups of friends, or even businessmen looking for a quick getaway from the stresses of Metro Manila.

They offer four types of rooms, each as spacious as the last. Their Superior and Deluxe rooms are ideal for couples, while their Family rooms and One-Bedroom Suites can take in small groups of five to six people. Extra guests beyond their max capacity will be charged P1,350 each.



Camp John Hay, Loakan Rd., Baguio City

074-422-2075 to 76 / 074-422-2080 / 02-687-6524 / 02-687-6607

- campjohnhayhotels.ph
- If The Forest Lodge at Camp John Hay



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MEDICAL PROFESSIONALS

For an expat, there are basic necessities that you need to know to have a comfortable stay in the Philippines. Apart from food, means of transportation, and emergency hotlines, it is important to be aware of health services around the Metro. This includes finding a physician you can talk to about your health condition as you live in the Philippines.

To help you out, here are 4 trusted medical professionals in Manila, who are highly-experienced and trained to provide the best care for their patients. Get to know them as you read their profile and each of their specializations.



Michael Nelson P. Lim, MD

Orthopedic Surgery

Dr. Lim is an orthopedic surgeon by profession with a specialization in spine and trauma surgery. He graduated with a BS degree in Psychology at Aleneo de Naga University in Bicol; took both his MD and residency training at the University of the East - Ramon Magsaysay Memorial Medical Center in Quezon City; had his residency training at the Philippine Orthopedic Center in Quezon City; and acquired his fellowship at Gangnam Severance Haspital in Seoul, South Korea. He chose to venture into the medical field as a response to his calling of helping those in need and has been in the field for nine years. He starts his day by doing his clinic duty for about two to three hours, and schedules surgeries as needed. Although he gradually comes face-to-face with difficult patients, this does not stop him from being of service to them. His advice for those who would want to venture into the medical field is "don't quit easily; hardships may come, but as long as you give your heart to what you do, things will turn out perfectly and be rewarding after." As an orthopedic surgeon, Dr. Lim offers examination and treatment of cases under trauma and/or degenerative problems.

Make an appointment:

- ✓ St. Clare's Medical Center, Room 206, Dian St., Palanan, Makati City Mondays: 1pm to 3pm, Thursdays: 1pm to 3pm
- ✓ Taytay Doctors Multispecialty Hospital, Taytay, Rizal Tuesdays and Fridays

CHAEL P. LIM MA

Ruth Margaret Francisco-Alejandro, MD

Pediatrics

Dr. Alejandro is a pediatrician and has been practicing for 15 years. She earned her pre-medical degree from the University of the Philippines and her medicine proper from the University of the East Ramon Magsaysay Memorial Medical Center. A typical day for Dr. Alejandro starts with conducting rounds before holding her clinic. Despite the unavoidable communication barriers of having babies and children as patients, Dr. Alejandro loves being a pediatrician because of the sense of fulfillment brought about by helping others overcome their illness. Watching her patients from infants to teenagers is also rewarding. For aspiring doctors, Dr. Alejandro advises them to be completely sure before taking a medical degree. Although it has been said many times before, she reiterates that medicine is more of a vocation than a profession.

Make an appointment:

- Makati Medical Center / Room 127, Amorsolo St. cor. Dela Rosa St., Makati City Mondays, Wednesdays, and Saturdays: 10 am to 12 pm
- ✓ St. Luke's Medical Center Global City / Room 723 MAB, Rizal Dr. cor. 32nd St., and 5th Ave., Taguig City Mondays: 3 pm to 6 pm; Tuesdays and Thursdays: 11 am to 1 pm



Pediatrics

Dr. Gaviola is a pediatrician by profession and by heart. He pursued medicine as a profession even though his pre-med course was nursing because he came from a family of doctors. He trained at the Pasay City General Hospital and has been practicing medicine for ten years, five of those as a pediatrician. He is also a school physician at St. Mary's Academy of Pasay and gives away free medicines very month at Brgy. 168 in Pasay City. He reveals that the reason for choosing his specialization in pediatrics is that he is an only child and he likes treating his patients as his own children. "You have to treat your patients like they are your own children so you'll give them the best treatment. If you're having a hard time, don't be afraid to call for help," Dr. Gaviola says.

Make an appointment:

- EC Care Pharma / P. Burgos St., Pasay City Mondays to Fridays: 8am to 12pm
- Paranaque Doctor's Hospital / Room 524, Doña Soledad St., Better Living, Parañaque City Tuesdays to Thursdays: 1pm to 3pm
- ✓ St. Clare's Medical Center / Room 207, Dian St., Makati City
 Thursdays: 10am to 12pm, Saturdays: 9am to 11pm
- ✓ Medical Center Taguig / Room 304, Levi Mariano St., Taguig City
 Tuesdays, Thursdays and Saturdays: 6pm to 8pm

Nicole S. Perreras, MD, DPPS, DPIDSP

Pediatrics and Infectious Diseases

As one to be frequently sick when she was young, Dr. Perreras was always around doctors. With her grandfather and other relatives being doctors, she was easily influenced by her family to become one as well. Luckily, she really liked working with children, thus she took general pediatrics as a specialty at Makati Medical Center. Dr. Perreras is a graduate of UP Diliman with a degree in Psychology. She took up Medicine at the University of Santo Tomas, her specialty of pediatrics at Makati Medical Center and her subspecialty of infectious disease at the Philippine General Hospital. Some of the cases she handles are pneumonia, meningococcemia, HIV, and tuberculous meningitis. She has been practicing pediatrics for almost five years and her subspecialty of infectious disease for two years.

Make an appointment:

- ✓ Makati Medical Center / Room 381, 2 Amorsolo St., Legaspi Village, Makati City Tuesdays and Thursdays: 2 pm to 2 pm, Saturdays: 9 am to 12 pm Contact no.: 02-888-8999 loc. 2381
- ✓ Asian Hospital and Medical Center Suite 718, 2205 Civic Dr., Filinvest Corporate City, Alabang, Muntinlupa City Tuesdays, Thursdays, Fridays: 10 am to 12 pm Contact no.: 02-703-5473





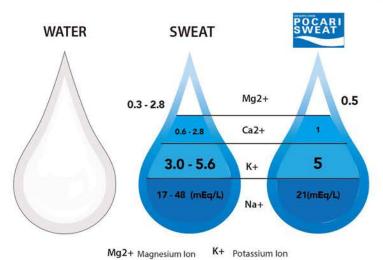






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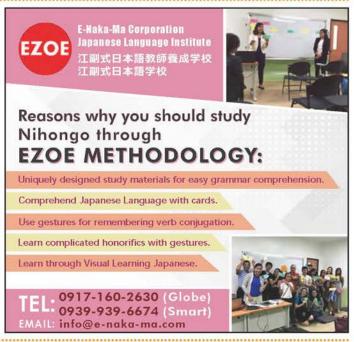


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Business Talk

An interview with the top executives in the Philippines Get a first person point of view when it comes to business



Kazuhiro Ozawa started as a walk-in sales associate with Canon, selling office equipment. Armed with this experience, he continued working for Canon in different countries. In the Philippines, the sales of business-to-consumer (B2C) products and commercial printing are on the rise, yet office equipment is showing slow growth.

Canon has excellent products, but this does not mean they are able to solve all of their customers' problems. Ozawa was assigned to his current post in August 2017 and has been working on trying to solve this issue.

What made you decide to join Canon?

I had a desire to work in places which I have never been to. I wanted to be involved in global business, even though I had never left Japan.

I found an opportunity to go abroad with Canon. Their corporate culture suited me, and I thought they looked after their employees well.

What did you do before coming to the Philippines?

I received sales training for a year in a Tokyo sales company. I later returned to the main office and was assigned in a division that deals with exporting copiers, where I was put in charge of shipments to the Middle East and Africa.

In 1996, I was sent to the Netherlands. The company's system changed during that time, with European sales companies taking over sales for the Middle East and Africa. The European main office was in the Netherlands at that time, and I stayed there for four years. I went to Dubai to establish a base of operations for Canon in the Middle East and stayed there for two years. I went back to Japan's main office in 2002, where I was in our sales promotion division until 2013.

Did you go overseas again in 2013?

I was sent to Singapore in April 2013 and stayed there for four and half years. Singapore is where our head office was for Southeast Asia. I worked in the office

equipment business division doing sales and solutions, mainly dealing with business-to-business multifunction devices.

At that time, we had three major marketing bases in Asia outside of Japan: Beijing, Singapore, and Hong Kong. The Philippines was under the umbrella of Hong Kong until 2017, when our Hong Kong operations came under the control of Singapore to promote efficiency. This is how the Philippines came to my attention.

I knew that office equipment sales were weak in the Philippines. I would often tell my boss to "first, reorganize administration, then improve sales and services, and, based on customer problem solutions, we need a fundamental reform of business management!"

We knew we had to send someone to the Philippines to solve this problem, so I was sent in August 2017.

How are the sales in the Philippines?

B2C products are doing well. B2C's commercial printing is not that bad, but office equipment is a tough sell. I used to be in charge of office equipment, and that's what I am here for.

I would like to get our office equipment sales on track as soon as possible by improving services and solving customer problems.

What makes Canon better than other companies in the same trade?



We have all the products you need, from input to output. We offer cameras and scanners as input

devices, and our copiers are considered some of the best-in-class for output devices.

This means you can connect everything with Canon's products, making your operations very efficient. For example, whenever you scan and save data, you can control it as you print.

What kind of business plan and service do you have in mind?

I have three things in mind. One is regional development. In rural areas, there aren't many entertainment facilities other than shopping malls. I would like to display our products or showcase them in a fun way in rural areas.

Second is improving our services. Consumers will only get frustrated if we don't provide enough customer support. I would like to improve the quality and speed of our customer service. Canon's products are good, so providing good service is our responsibility.

Lastly, I would like to focus on product promotion. We have excellent products and new technologies that are designed for both consumer and commercial use, yet these are not known to people. In various situations, our products will improve the efficiency of your job. I want to make sure that our staff members fully understand these wonderful products first before we introduce them to the public.

What is your view for the future of Canon?

The slogan of Canon Asia Marketing Group is "Delighting You Always." I would really like to please our customers through the use of our products. If we can do that, I believe it will also make us happy. I would like to achieve this goal together with all our staff members.

First, reorganize administration, then improve sales and services, and, based on customer problem solutions, we need a fundamental reform of business management! 77

Name one book that has inspired you to do well in your job.

"Clouds above the Hill" is a Japanese historical novel that gives me energy. It is set in the Meiji period and has strong-willed young main characters who go through hardships. They may have lived tough lives from a reader's perspective, but they lived full lives.

In this story, a word "optimistic" is used, and although the characters face tough challenges, they try to overcome them — that excites me.

View the complete interview at www.primer.com.ph





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☎ 02-884-9090

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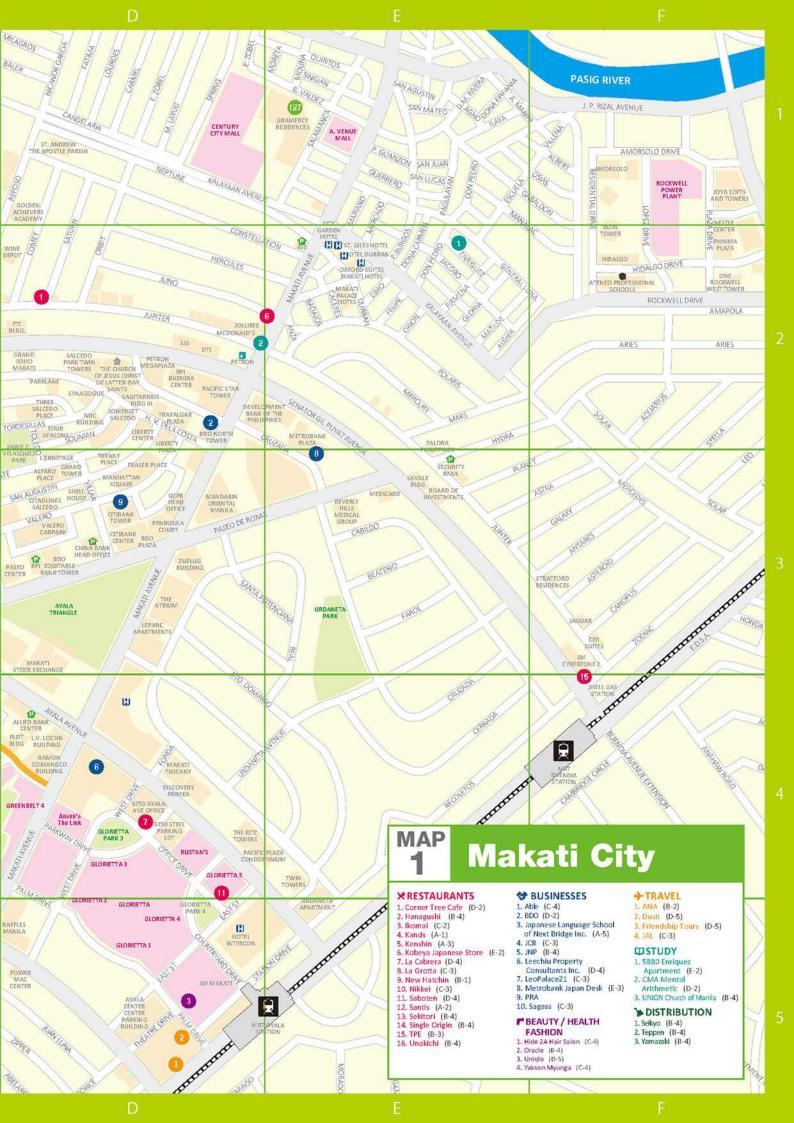
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What's New in the Metro



Celine Dion live in Manila

World-renowned singer Celine Dion has announced she will head overseas with her highly anticipated LIVE 2018 Tour to perform in seven cities across the Asia-Pacific region; one of which is the Philippines for a two-night show on July 19 and 20 at the Mall of Asia Arena

Mall of Asia Complex, Pasay City



Nitro Circus Live in Manila 2018

Amazed by dare-devil stunts? Fascinated by glamorous and state-of-the-art motorbikes? Now is the time to be part of a heart-stopping and breathtaking performance through Nitro Circus, happening this August!

Digital Marketing Asia 2018

Digital Marketing Asia wants you to

get creative with your marketing efforts. Hear from leading industry

practitioners and thought - leaders as

they share no-nonsense strategies to

achieving omnichannel relevance - to

ensure you truly meet your customers

SMX, SM Aura Premier, BGC, Taguig City

SM Mall of Asia Arena, Pasay City

dim

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Conference

where they are



World Food Expo Manila

WOFEX (World Food Expo) claims to be "the biggest [annual] food show in the Philippines" with SMX Convention Center and the World Trade Center as its two simultaneous venues. The four-day event will tackle trends, problems, and solutions of the key food and catering industry players.

World Trade Center, Pasay City

MAKATI CITY



IGNITE 2018 in Makati

IGNITE, the premier innovation conference, will have its second staging from July 16 to 17, 2018 at the Makati Shangri-La. The event aims to create local and global opportunities for the young and flourishing startup community.

Makati Shangri-La

BGC



TEDx Forward Pilipinas

With a new TEDx talk in the metro there is a brewing buzz that awakens many busy bees in their thirst for knowledge and inspiration. On July 14 at the Samsung Hall, SM Aura Premier, TEDx Forward Pilipinas will be heard.

Samsung Hall, Taguig City

PARANAQUE CITY



Sasha Velour Live In Manila

Alexander "Sasha" Hedges Steinberg, also known by the drag name Sasha Velour, is an American drag queen, artist and creative director. She is best known as the winner of Rupaul's Drag Race Season 9. See her perform live on July 24 at the City of Dreams

City of Dreams, Parañaque City



9th Philippine Business and Entrepreneurs' Expo

PBEX 2018: 9th Philippine Business and Entrepreneurs' Expo will open its doors this year for another chance to "Start. Expand. Connect. Grow your business more!" The three-day event will start from July 20 to 22 and will take place at SM Megamall.

Megatrade Hall 1, SM Megamall, Mandaluyong City



July 27 - 29

AsiaPop Comicon Manila

Event

It's not just a comic book convention; it's a pop culture festival! AsiaPOP ComiCon (APCC) promises the experience of a lifetime and will cater to people from different walks of life.

The biggest annual comic and pop culture convention in Metro Manila, APCC brings the ultimate fan experience with a powerhouse line-up of celebrity and entertainment guests, artists, cosplayers, digital stars, and many more! Some of the celebrities to watch out for are Iron Fist stars, Finn Jones and Jessica Henwick.

SMX Convention Center, Pasay City



Halsey World Tour Live in Manila

After the successful Badlands tour, Halsey is bringing the Hopeless Fountain Kingdom worldwide and Manila is one of the places she will conquer through music.



For more events, please visit primer.com.ph/events



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